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(56) Documents Cited
GB 2187736 A GB 1500087 A EP 0162526 A2
WPI Acc. No. 90-230207 [30] & SU1535518A WPI Acc.
No. 83-03555K [02] & JP57194749 WPI Acc.No.
82-34701E [17] & SU839475A

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(54) **Carbonated tea**

(57) A tea drink comprises a blend of carbonated tea with sweet and sour components. The sweeteners may be glucose, sucrose or fructose and the sour components may be acetic, lactic or gluconic acids.

1.0 Description of the Invention

This invention relates to a range of possible recipes for a highly distinctive and particularly refreshing tea-based drink, hereafter referred to as 'the tea drink invention'.

The tea drink invention is distinguishable from other commercially available drinks in that it consists of carbonated tea blended with a balanced combination of sweet and sour flavours typified by, but not limited to, a number of recipes outlined in section [2] of this patent application.

The originality of the tea drink invention is considered to be the blend of carbonated tea with the balanced sweet and sour components.

2.0 Embodiments of the tea drink invention

The two recipes in this section represent a number of possible embodiments of the tea drink invention. Other variations are discussed in section [3].

Recipe number 1

This recipe represents the simplest embodiment of the tea drink invention:

- Carbonated tea.
- 0.5 % Ethanol
- 5% Acetic acid
- Glucose at a concentration in the range of 20g to 30g per litre (depending on taste).

Recipe number 2

This recipe represents a more complex embodiment of the tea drink invention

- Carbonated tea.
- 0.5 % Ethanol
- 2.9 % Lactic acid
- 2.5 % Gluconic acid
- 0.1 % Acetic acid
- Glucose at a concentration in the range of 20g to 30g per litre (depending on

The resulting PH of the drink is typically in the range of 2.5 to 4.0

3.0 Variations in the Properties and Composition of the tea drink invention

This section relates variations in the composition of the tea drink invention to intended markets and personal taste.

The choice of tea

The tea drink invention may be prepared from either green tea, black tea or indeed any of the large range of Chinese, Indian or herbal teas available in the west.

Based predominantly on research in Japan, the drinking of green tea has gained a reputation for many beneficial health properties [6], in particular the prevention of tooth decay [1], the reduction of incidents of arterial sclerosis and high blood pressure [2], as a provider of anti-oxidants [3] and anti-carcinogenic agents [4,7]. It is also a useful source of zinc and is considered particularly beneficial in pregnancy [5].

In view of this evidence it is therefore appropriate that the tea drink invention, when formulated with green tea, should be considered as a 'health product' of interest to those sections of the population with an interest in maintaining a healthy body and life style.

The further addition of either natural or synthetic vitamins would render the tea drink invention a 'functional food', that is a drink which is positively beneficial for bodily health.

The use of black tea, having less of the benefits attributed to green tea, would be more likely to render the tea drink less expensive to produce and may appeal to less health conscious sectors of the population, simply as a refreshing drink.

The Alcoholic content of the drink

The alcoholic content of the tea drink invention may be varied depending upon if the intended market is the soft or alcoholic drink markets. The recipes provided in section [2] provide embodiments of the invention which may be considered to be soft drinks in that the alcoholic content is less than 1%.

Sweetness of the drink

The sweetness of the tea drink invention may be varied in line with market taste. The suggested range of 20 to 30 grams of glucose per litre is one which is personally favoured by the inventor.

Claims

- 1) The tea drink invention is a distinctive and refreshing 'soft drink' consisting of carbonated-tea together with a balanced combination of sweet and sour components.
- 2) As claimed in Claim 1, the tea component of the tea drink invention may be brewed from a range of teas including green tea, black tea or herbal teas.
- 3) As claimed in Claim 1, the sweet components of the tea drink invention may be achieved by, a range of sweeteners including (but not limited to) Glucose, Sucrose, and Fructose.
- 4) As claimed in Claim 1, the sour components of the tea drink invention may be achieved by, use of a range of substances including (but not limited to) Acetic Acid, Lactic Acid, and Gluconic Acid.
- 5) As claimed in Claim 1, the balance of the components of the drink may be adjusted to suite a range of tastes.



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Claims searched: 1-5

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Patents Act 1977
Search Report under Section 17

Databases searched:

UK Patent Office collections, including GB, EP, WO & US patent specifications, in:

UK CI (Ed.O): A2B (BMH2, BMH9, BMH11)

Int CI (Ed.6): A23F 3/00, 3/14

Other: Online: WPI

Documents considered to be relevant:

Category	Identity of document and relevant passage	Relevant to claims
X	GB 2187736 A (NESTLE) see Example 2	1-5
X	GB 1500067 (SCHWEPPESS) see whole document	1-5
A	EP 0162526 A2 (PROCTER & GAMBLE) see claims 1 & 5	1-5
X	WPI Acc. No. 90-230207 [30] & SU 1535518 A (KRASD) see abstract	1-5
X	WPI Acc. No. 83-03555K [02] & JP 57194749 (KATO) see abstract	1-5
X	WPI Acc. No. 82-34701E [17] & SU 839475 A (DZHAKELI) see abstract	1-5

X	Document indicating lack of novelty or inventive step	A	Document indicating technological background and/or state of the art.
Y	Document indicating lack of inventive step if combined with one or more other documents of same category.	P	Document published on or after the declared priority date but before the filing date of this invention.
&	Member of the same patent family	E	Patent document published on or after, but with priority date earlier than, the filing date of this application.

